

Peach Cobbler

Meal Components: Fruits

Desserts, B-18

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	7 oz	1 2/3 cups	14 oz	3 1/3 cups	1. Pastry dough: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1/4 tsp		1/2 tsp	
Shortening	3 1/2 oz	1/2 cup	7 oz	1 cup	
Water, cold		1/4 cup		1/2 cup	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 8.
All of reserved peach liquid (from draining peaches) plus water, cold, as needed		1 3/4 cups		3 1/2 cups	3. Filling: For 24 servings, add enough cold water to peach syrup to make 1 ¾ cups liquid mixture. For 48 servings, add enough cold water to peach syrup to make 3 ½ cups liquid mixture.
Cornstarch	2 oz	1/2 cup	4 oz	1 cup	4. Mix cornstarch with about ¼ of the liquid mixture.
Sugar	3 1/2 oz	1/2 cup	7 oz	1 cup	5. Bring remaining liquid mixture to boil. Add the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened.

Canned diced cling peaches,
drained

2 lb 7 oz

1 qt 3/8 cup (1/2
No. 10 can)

4 lb 14 oz

2 qt 3/4 cup (1 No.
10 can)

6. Remove from heat. Add peaches to thickened mixture. Stir lightly. Do not break up fruit.

7. Pour 1 qt 2 ½ cups thickened peach mixture into each pan (9" x 13" x 2"). For 24 servings, use 1 pan. For 48 servings, use 2 pans. Set aside.

8. On a lightly floured surface, roll out about 14 ½ oz of pastry dough into rectangle (about 9" x 13") for each pan.

9. Cover peaches with pastry. Cut dough 4 x 6 (24 pieces).

10. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 45 minutes
Convection oven: 375° F for 30 minutes

11. Cut each pan 4 x 6 (24 pieces). Portion is 1 piece.

Serving	Yield	Volume
1 piece provides ¼ cup of fruit.	24 Servings: 5 lb 7 oz (unbaked)	24 Servings: 1 pan
	48 Servings: 10 lb 14 oz (unbaked)	48 Servings: 2 pans

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Nutrients Per Serving					
Calories	127	Saturated Fat	1 g	Iron	1 mg
Protein	1 g	Cholesterol		Calcium	3 mg
Carbohydrate	22 g	Vitamin A	230 IU	Sodium	28 mg
Total Fat	4 g	Vitamin C	2 mg	Dietary Fiber	1 g